

CLAIM AMENDMENTS

1. (Currently Amended) Vegetable protein preparation, producible by extraction from the seeds with a solvent, ~~characterised in that~~ comprising implementing the extraction is ~~implemented~~ in the presence of a lipase, the residual phospholipid content being $\leq 0.4\%$.
2. (Currently Amended) Protein preparation according to claim 1, ~~characterised in that~~ wherein a pre-extraction and at least one protein extraction are implemented.
3. (Currently Amended) Protein preparation according to claim 1 ~~or 2~~, ~~characterised in that~~ wherein the lipase is added in excess during the protein extraction.
4. (Currently Amended) Protein preparation according to ~~at least one of the claims 1 to 3~~ claim 1, ~~characterised in that~~ wherein a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO₂.
5. (Currently Amended) Protein preparation according to claim 4, ~~characterised in that~~ wherein the organic solvent is selected from n-hexane and iso-hexane.
6. (Currently Amended) Protein preparation according to ~~at least one of the claims 1 to 5~~ claim 1, ~~characterised in that~~ wherein a neutralization and drying is effected after the last protein extraction.
7. (Currently Amended) Protein preparation according to claim 6, ~~characterised in that~~ wherein the neutralized protein preparation was subjected to a thermal treatment prior to drying.
8. (Currently Amended) Protein preparation according to ~~at least one of the claims 1 to 7~~ claim 1, ~~characterised in that~~ wherein the lipases are selected from glycerol esterhydrolases, triacylglycerol-lipases, triglyceride-lipases, triglycerolacyl hydrolases (EC3.1.1.3).

9. (Currently Amended) Protein preparation according to ~~at least one of the claims 1 to 7~~ claim 1, ~~characterised in that~~ wherein the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.

10. (Currently Amended) Protein preparation according to claim 9, ~~characterised in that~~ wherein the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.

11. (Currently Amended) Use of the protein preparation according to ~~at least one of the claims 1 to 10~~ claim 1 in the food and animal feed industry.

12. (Currently Amended) Method for producing a vegetable protein preparation by extraction from the seeds with a solvent, ~~characterised in that~~ wherein the extraction is implemented in the presence of a lipase.

13. (Currently Amended) Method according to claim 12, ~~characterised in that~~ wherein a pre-extraction and at least one protein extraction are implemented.

14. (Currently Amended) Method according to claim 12 ~~or 13~~, ~~characterised in that~~ wherein the lipase is added in excess during the protein extraction.

15. (Currently Amended) Method according to ~~at least one of the claims 12 to 14~~ claim 12, ~~characterised in that~~ wherein a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO₂.

16. (Currently Amended) Method according to claim 15, ~~characterised in that~~ wherein the organic solvent is selected from n-hexane and iso-hexane.

17. (Currently Amended) Method according to ~~at least one of the claims 12 to 16~~ claim 12, ~~characterised in that~~ wherein a neutralization and drying is effected after the last protein extraction.

18. (Currently Amended) Method according to claim 17, ~~characterised in that~~ wherein the neutralized protein preparation was subjected to a thermal treatment prior to drying.

19. (Currently Amended) Method according to ~~at least one of the claims 12 to 18~~ claim 12, ~~characterised in that~~ wherein the lipases are selected from glycerol esterhydrolases, triacylglycerol-lipases, triglyceride-lipases, triacylglycerol-acyl hydrolases (EC3.1.1.3).

20. (Currently Amended) Method according to ~~at least one of the claims 12 to 18~~ claim 12, ~~characterised in that~~ wherein the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.

21. (Currently Amended) Method according to claim 20, ~~characterised in that~~ wherein the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.